

AMENDMENTS TO THE CLAIMS

Claim 1. (Currently Amended) A fat composition for coating a food to be cooked, without frying in oil, by spraying or immersing, which comprises a fat and an agent for reducing the contact angle of the resulting fat composition to 0.7 times or less that of a fat having nearly the same slip melting point as the fat composition, wherein the contact angle is measured at ambient temperature when said composition is in liquid form at ambient temperature or at a temperature 10° C higher than the slip melting point when said composition is in semi-solid or solid form at ambient temperature.

Claim 2. (Original) The fat composition for coating a food to be cooked according to claim 1, wherein the agent is an emulsifying agent having an HLB of 4 to 12.

Claim 3. (Original) The fat composition for coating a food to be cooked according to claim 2, wherein the HLB value of the emulsifying agent is from 5 to 10.

Claim 4. (Previously Presented) The fat composition for coating a food to be cooked according to claim 1, which comprises at least one of polyglycerin fatty acid ester and organic acid monoglyceride as the emulsifying agent.

Claim 5. (Previously Presented) The fat composition for coating a food to be cooked according to claim 1, wherein the emulsifying agent is present in 0.4 to 10% by weight of the amount of the fat.

Claim 6. (Currently Amended) A cooked food which is not fried in oil and to be cooked ~~which is~~ prepared by coating the surface of a an unfried food with the fat composition for coating a food to be cooked according to claim 1 by spraying or immersing.

Claims 7 - 8. (Cancelled)

Claim 9. (Currently Amended) A process of producing a fried-like cooked food, which comprises coating the surface of a an unfried food with the fat composition for coating a food to be cooked according to claim 1 by spraying or immersing in oil and then subjecting the coated unfried food to radiation heating or superheated steam heating.